



Chicken Murphy

Jacob · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

8

Description

Chicken Murphy is a hearty and flavorpacked stew made with Italian sausage chicken thighs potatoes mushrooms and sweet and spicy Peppadew peppers in a delicious garlic and white wine sauce Its comfort food with a kick

Ingredients

- - 1 pound bulk Italian sausage - 1 pound skinless
- boneless chicken thighs
- cut into 1-inch cubes - 1/4 cup all-purpose flour - 2 tablespoons olive oil
- divided - 1 pound cremini mushrooms
- quartered - 1 onion
- chopped - 1 pepper red bell pepper
- cut into 3/4-inch pieces - 1 green bell pepper
- cut in 3/4-inch pieces - 3 cloves garlic
- minced - 1 1/2 pounds russet potatoes
- scrubbed and cubed into 1/2-inch pieces - 1 cup dry white wine - 1 cup reduced-sodium chicken broth - 1/4 cup brine from Peppadew peppers - 1 teaspoon Italian seasoning - 3/4 teaspoon salt - 1 cup Peppadew peppers
- halved - chopped fresh Italian parsley

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Cook sausage in a 5-to 6-quart Dutch oven over medium heat until browned
2. 6 to 8 minutes; transfer to a bowl with a slotted spoon. Dotdash Meredith Food Studios Place flour in a shallow plate; dredge chicken pieces in flour to coat. Dotdash Meredith Food Studios Heat 1 tablespoon oil in Dutch oven; add chicken and cook until lightly browned
3. 4 to 5 minutes. Transfer chicken to the bowl with sausage. Dotdash Meredith Food Studios Add remaining 1 tablespoon oil to the Dutch oven. Add mushrooms
4. onion
5. and bell peppers. Cook until tender
6. 6 to 8 minutes. Dotdash Meredith Food Studios Stir in garlic and cook until fragrant
7. about 1 minute. Dotdash Meredith Food Studios Stir in potatoes
8. white wine
9. chicken broth
10. brine
11. Italian seasoning
12. and salt; bring to a boil. Reduce heat to medium-low
13. cover
14. and simmer until potatoes are tender
15. about 10 minutes. Dotdash Meredith Food Studios Add Peppadew peppers and browned chicken and sausage; cook and stir until heated through and sauce is slightly thickened
16. about 3 minutes. Dotdash Meredith Food Studios Sprinkle with parsley before serving. Dotdash Meredith Food Studios